

Valentine's Day Menu

2 course \$95 - 3 course \$125

ENTREE -Choice

Croquettes- Chevre goats cheese, zucchini & leek, smoked tomato & beetroot relish (gf) (v)

Tuna Crudo, horseradish mayo, blood orange, pistachio, capers, radish (gf)

Burrata, heirloom tomato & gold beetroot, shallot's, aged balsamic & hazelnut dressing (gf)(v)

Tasmanian scallops, sweet corn, pickled enoki mushroom, crispy pancetta (gf)

Australian Pacific oysters (5), natural with shallot & chardonnay vinegar (gf)

MAIN -Choice

House made Gnocchi di patate, San marzano tomatoes, basil pesto, buffalo mozzarella (v)

Spring lamb sirloin, caponata, Sicilian anchovy, salsa verde, pinot noir jus (gf)

Slow cooked pork belly, blood plums, heirloom carrots, mustard red wine, pancetta (gf)

Spanner crab & saffron, zucchini, asparagus, preserved lemon, pepita's (gf) (voa)

Local Snapper fillet, caper, lime ,mango & tomato salsa , fennel , asparagus salad, Sicilian anchovies (gf)

John Dee Old MBS3+ grain fed Black Angus 300g scotch fillet, red wine jus (gf) +\$20

Sides

Sautéed seasonal vegetables (gf) 15

Twice cooked roast potatoes, oregano & confit garlic (gf) 14

Shoestring fries (gf)12

Wild rocket, pear & parmesan & walnut salad, balsamic (gf)15

DESSERT - Choice

Vanilla & white chocolate panna cotta, coconut crumble, orange & berry compote (gf)

Dark Belgian chocolate fondant, Blood Orange, hazelnut praline, vanilla bean ice cream

Local & imported cheese, served with preserve, fresh fruit, muscatels, lavosh (gfoa)

Lemon Tart- citrus curd, merigune, fresh berries, white chocolate, vanilla cream (gf)